

TREANA

2015

CABERNET SAUVIGNON

Cabernet Sauvignon has long been part of the Hope Family's viticultural history. Growing up in his family's vineyards, Austin Hope has spent much of his life around the fabled varietal. Three important individuals would help mentor his character; Austin's father Chuck Hope and his uncle Paul paved the way for his future success, instilling in him life lessons of perseverance and determination, while winemaker Chuck Wagner taught him the nuances of crafting world-class Cabernet Sauvignon. As a TRIBUTE to the three men who helped influence his path, Austin Hope created Treana Cabernet Sauvignon – a wine that encapsulates the quintessential learnings over the course of his career.

HARVEST NOTES

The 2015 vintage saw dramatically reduced yields from the combined effects of four years of drought and cool, unsettled weather during flowering, which resulted in a bit of shatter. The weather patterns continued to fluctuate between cooler and warmer than normal conditions, resulting in a long, drawn out harvest. Yields were down by 30-40% throughout our vineyards, with the drought conditions causing smaller than normal cluster size, but intensely concentrated fruit with great acidity levels.

WINEMAKING NOTES

After harvest, vineyard lots were fermented individually in stainless-steel tanks for 14 to 20 days. Extended macerations and carefully managed pump overs enhanced the extraction of color and tannin. The varietals were aged separately for seventeen months in a combination of 77% French oak and 23% American Oak, of which 39% were new barrels, 42% were once used, and 19% were twice used. The initial blend was assembled in the spring of 2017 and barrel-aged an additional four months. The wine was racked only twice during its cellar life, with the final racking occurring just prior to bottling.

TASTING NOTES

APPEARANCE: Opaque ruby-black

AROMA: Black currant, blackberry jam, plum, cedar, dried tobacco leaves, rose petal, vanilla, clove, and cinnamon

PALATE: Full-bodied and rich, with bold black fruits that explode across the palate. The fruit maintains a juicy quality with the refreshing acidity. The tannins maintain their grip well into the finish which is layered with toasty oak notes

VARIETAL: 95% Cabernet Sauvignon, 5% Merlot AVA: Paso Robles

PRODUCTION: 10,420 cases HARVEST: Sep 12th - Nov 2nd, 2015

FILTRATION: Crossflow BOTTLED: Aug 8th – 11th, 2017

OAK PROGRAM: 77% French oak, 23% American oak (61% used, 39% new)

ALCOHOL: 14.5% TA: 0.61 tar/100mL pH: 3.89



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COLLECTION